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DATE: Thursday, August 25, 2005

<u>Hide?</u>	<u>Set Name</u>	<u>Query</u>	<u>Hit Count</u>
<i>DB=JPAB; PLUR=YES; OP=OR</i>			
<input checked="" type="checkbox"/>	L17	l15 and L16	45
<input checked="" type="checkbox"/>	L16	carrot or peas or beets or corn or cauliflower or broccoli or potatoes or beans or zucchini or tomatoes or yams or squash	16056
<input checked="" type="checkbox"/>	L15	yogurt or yoghurt or yogourt or yoghourt	494
<i>DB=USPT; PLUR=YES; OP=OR</i>			
<input checked="" type="checkbox"/>	L14	l11 and L12	9
<input checked="" type="checkbox"/>	L13	l9 and L12	89
<input checked="" type="checkbox"/>	L12	(carrot or peas or beets or corn or cauliflower or broccoli or potatoes or zucchini or tomatoes or yams or squash).clm.	11659
<input checked="" type="checkbox"/>	L11	l9 and L10	17
<input checked="" type="checkbox"/>	L10	(yogurt or yoghurt or yogourt or yoghourt).ti.	125
<input checked="" type="checkbox"/>	L9	l7 and L8	119
<input checked="" type="checkbox"/>	L8	(yogurt or yoghurt or yogourt or yoghourt).clm.	460
<input checked="" type="checkbox"/>	L7	(carrot or peas or beets or corn or cauliflower or broccoli or potatoes or beans or zucchini or tomatoes or yams or squash).clm.	14826
<input checked="" type="checkbox"/>	L6	(carrot or peas or beets or corn or cauliflower or broccoli or potatoes or beans or zucchini or tomatoes or yams or squash).clms.	0
<input checked="" type="checkbox"/>	L5	l2 and L4	1824
<input checked="" type="checkbox"/>	L4	carrot or peas or beets or corn or cauliflower or broccoli or potatoes or beans or zucchini or tomatoes or yams or squash	137327
<input checked="" type="checkbox"/>	L3	carrot or peas or beets or corn or cauliflower or broccoli or potatoes or beans or zucchini or totatoes or yams or squash	134104
<input checked="" type="checkbox"/>	L2	yogurt or yoghurt or yogourt or yoghourt	3539
<input checked="" type="checkbox"/>	L1	vegetable adj1 (yogurt or yoghurt or yogourt or yoghourt)	5

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to display is limited to 10 for FULL format

Search Results - Record(s) 1 through 10 of 45 returned.

1. Document ID: JP 2004222673 A

L17: Entry 1 of 45

File: JPAB

Aug 12, 2004

PUB-NO: JP02004222673A

DOCUMENT-IDENTIFIER: JP 2004222673 A

TITLE: YOGHURT AND METHOD FOR PRODUCING THE SAME

PUBN-DATE: August 12, 2004

INVENTOR-INFORMATION:

NAME	COUNTRY
YANAI, ICHIRO	

ASSIGNEE-INFORMATION:

NAME	COUNTRY
SANEI GEN FFI INC	

APPL-NO: JP2003017727

APPL-DATE: January 27, 2003

INT-CL (IPC): A23 C 9/137

ABSTRACT:

PROBLEM TO BE SOLVED: To provide a simple method for producing a soft yoghurt elongating like a rice cake and having a tough eat feeling such as that of the rice cake.

SOLUTION: The yoghurt contains 1-10 wt.% tapioca starch in the yoghurt and is obtained by further adding 1 kind or ≥ 2 kinds of thickening polysaccharides selected from xanthan gum, guar gum, locust bean gum, tragacanth gum, tamarind gum, tara gum, karaya gum, gellan gum, native gellan gum, gum arabic, macrohomopsis gum, carrageenan, agar, gelatin, pectin, curdlan, glucomannan, alginates (alginic acid and alginic acid salts), CMC (carboxymethyl cellulose), microcrystalline cellulose and soybean polysaccharides, and further performing a freezing/thawing process.

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2. Document ID: JP 2004222670 A

L17: Entry 2 of 45

File: JPAB

Aug 12, 2004

PUB-N0: JP02004222670A

DOCUMENT-IDENTIFIER: JP 2004222670 A

TITLE: COW'S MILK-SOY BEAN MILK MIXTURE-FERMENTED YOGHURT AND METHOD FOR PRODUCING
COW'S MILK-SOYBEAN MILK MIXTURE-FERMENTED YOGHURT

PUBN-DATE: August 12, 2004

INVENTOR-INFORMATION:

NAME	COUNTRY
SAKATA, TAKEO	

ASSIGNEE-INFORMATION:

NAME	COUNTRY
KATORI KAITAKU NOGYO KYODO KUMIAI	

APPL-NO: JP2003017591

APPL-DATE: January 27, 2003

INT-CL (IPC): A23 C 9/13

ABSTRACT:

PROBLEM TO BE SOLVED: To provide a cow's milk-soybean milk mixture-fermented yoghurt having a similar eat feeling with a usual yoghurt and obtained by adding the soybean milk.

SOLUTION: This cow's milk-soybean milk mixture-fermented yoghurt is obtained by fermenting the mixed liquid containing the cow's milk and soybean milk by using lactobacillus.

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Full	Title	Citation	Front	Review	Classification	Date	Reference			Claims	KMC	Drawn D.
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 3. Document ID: JP 2004180545 A

L17: Entry 3 of 45

File: JPAB

Jul 2, 2004

PUB-N0: JP02004180545A

DOCUMENT-IDENTIFIER: JP 2004180545 A

TITLE: YOGURT-CONTAINING FISH PASTE PRODUCT, AND METHOD FOR PRODUCING THE SAME

PUBN-DATE: July 2, 2004

INVENTOR-INFORMATION:

NAME	COUNTRY
SUZUKI, MICHIMOTO	

ASSIGNEE-INFORMATION:

NAME COUNTRY
MARUMATA:KK

APPL-NO: JP2002349399
APPL-DATE: December 2, 2002

INT-CL (IPC): A23 L 1/325

ABSTRACT:

PROBLEM TO BE SOLVED: To provide a yogurt-containing fish paste product soft and white, smooth to the throat, and containing bio-regulation functional ingredients inherent in yogurt by preparing fish flesh paste to which yogurt is added, and subjecting the paste to molding/heating.

SOLUTION: The yogurt-containing fish paste product is obtained by adding salt, albumen, starch, yam, sugar, and glutamic soda, and the like, to fish flesh to knead the mixture followed by adding 2-30 wt.% of yoghurt to the fish meat paste to further knead the mixture, molding the mixture and immediately fermenting the molded mixture at 5-20°C for 1-24h followed by heating the fermented mixture. The thus-obtained fish paste product is remarkably soft and smooth to the throat so as to suit consumer's current taste, and has extremely white color tone and novel physical properties by adding yoghurt without adding any food additives. Also, the product contains the bio-regulation functional ingredients inherent in yoghurt; it largely contributes to health maintenance/enhancement, and plays a role in improvement of dietary life.

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Full | Title | Citation | Front | Review | Classification | Date | Reference | Claims | KMC | Drawn D

4. Document ID: JP 2004166579 A

L17: Entry 4 of 45

File: JPAB

Jun 17, 2004

PUB-NO: JP02004166579A
DOCUMENT-IDENTIFIER: JP 2004166579 A
TITLE: FOOD SHAPE RETAINABILITY-IMPROVING AGENT

PUBN-DATE: June 17, 2004

INVENTOR-INFORMATION:

NAME COUNTRY
FUNEMI, TAKAHIRO
ADACHI, NORIFUMI
OMOTO, TOSHIRO

ASSIGNEE-INFORMATION:

NAME COUNTRY
SANEI GEN FFI INC

APPL-NO: JP2002335757

APPL-DATE: November 19, 2002

INT-CL (IPC): A23 L 1/05

ABSTRACT:

PROBLEM TO BE SOLVED: To provide a food shape retainability-improving agent giving food with good shapability as a requirement illustrated as food in a sol or light gel condition including soft yoghurt, emulsified-type dressing, flour paste, jam, custard cream and bean jam, improved in shapability and mouthfeel, free of sag or sticky feeling, free of pasty feeling as in the case of adding a conventional polysaccharide-based thickening agent while imparting full-bodied feeling, and having plain palate feeling.

SOLUTION: The food shape retainability-improving agent comprises a dry konjak processed food prepared by combining konjak flour, starch syrup and starch together.

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Full | Title | Citation | Front | Review | Classification | Date | Reference | Claims | KOMC | Drawn Ds

5. Document ID: JP 2003047422 A

L17: Entry 5 of 45

File: JPAB

Feb 18, 2003

PUB-NO: JP02003047422A

DOCUMENT-IDENTIFIER: JP 2003047422 A

TITLE: LACTIC ACID FERMENTED FOOD OF WHOLE SOYBEAN FLOUR, BEAN- CURD REFUSE AND GRIFOLA FRONDOSA, AND METHOD FOR PRODUCING THE SAME

PUBN-DATE: February 18, 2003

INVENTOR-INFORMATION:

NAME	COUNTRY
ABUDUGUPUR, ABUDOKIRIM	
IGARASHI, KAZUMI	
TAGO, TOSHIO	

ASSIGNEE-INFORMATION:

NAME	COUNTRY
SHIZEN KAIKI KENKYUSHO:KK	

APPL-NO: JP2001266503

APPL-DATE: July 31, 2001

INT-CL (IPC): A23 L 1/20; A23 L 1/28

ABSTRACT:

PROBLEM TO BE SOLVED: To develop a new fermented food by advancing the principle of production utilizing the whole soybean flour because a Tofu (bean curd), a Natto (fermented soybean with *Bacillus natto*) and a Miso (fermented soybean paste) which

are processed foods of the soybeans are traditional foods of the Japanese and have the really reasonable principle of the production, and the technique attracts attention even from other fields; however, only the principle of the production by itself is thought to be insufficient at present, and to obtain an excellent fermented soybean food such as a yogurt that holds excellent food effects and functions possessed by the soybeans and is capable of ingesting lactic acid and isoflavone in a product containing *Grifola frondosa* or vitamin B12 and to provide a method for producing the fermented soybean food.

SOLUTION: This new lactic acid fermented food is obtained by carrying out lactic acid fermentation of the whole soybean flour, bean-curd refuse and a micropowder of *Grifola frondosa* with a Silk Road lactic acid bacteria (long bacilli, streptobacilli or streptococci belonging to *Lactobacillus acidophilus* or *Lactobacillus bulgaricus*).

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[Full](#) | [Title](#) | [Citation](#) | [Front](#) | [Review](#) | [Classification](#) | [Date](#) | [Reference](#) | [Abstract](#) | [Claims](#) | [KJCIC](#) | [Drawn D](#)

6. Document ID: JP 2001321083 A

L17: Entry 6 of 45

File: JPAB

Nov 20, 2001

PUB-NO: JP02001321083A

DOCUMENT-IDENTIFIER: JP 2001321083 A

TITLE: METHOD FOR PRODUCING BEAN CURD CHEESECAKE

PUBN-DATE: November 20, 2001

INVENTOR-INFORMATION:

NAME	COUNTRY
ONDA, MITSUO	

ASSIGNEE-INFORMATION:

NAME	COUNTRY
ONDA MITSUO	

APPL-NO: JP2000183748

APPL-DATE: May 16, 2000

INT-CL (IPC): A23 G 3/00; A23 L 1/20

ABSTRACT:

PROBLEM TO BE SOLVED: To provide a method for producing a bean curd cheesecake by making use of bean curd, soy-milk and bean-curd refuse.

SOLUTION: This method for producing a bean curd cheesecake is characterized by comprising the following steps: making bean curd refuse-containing cookie (1) by kneading bean curd refuse, butter, sugar, yolk, wheat flour, and vanilla essence and forming and baking the thus kneaded mixture, thereafter putting blueberry sauce (2) on the top of the thus obtained cookie; piling soy- milk-containing sponge (3) made by kneading soymilk, albumen, sugar, wheat flour, butter and baking powder to bake the thus kneaded mixture, on the blueberry sauce, and thereafter, putting bean

curd-containing cheesecake (4) made by kneading soybean, cream cheese, sugar followed by adding gelatin, yogurt, lemon juice, and fresh cream, on the soy-milk-containing sponge.

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Full | Title | Citation | Front | Review | Classification | Date | Reference | | Claims | KOMC | Drawn Ds

7. Document ID: JP 2001299228 A

L17: Entry 7 of 45

File: JPAB

Oct 30, 2001

PUB-NO: JP02001299228A

DOCUMENT-IDENTIFIER: JP 2001299228 A

TITLE: SOFT CREAM AND METHOD FOR PROVIDING THE SAME

PUBN-DATE: October 30, 2001

INVENTOR-INFORMATION:

NAME	COUNTRY
TOMIMOTO, KEIZO	

ASSIGNEE-INFORMATION:

NAME	COUNTRY
JOYPRO:KK	

APPL-NO: JP2000125416

APPL-DATE: April 26, 2000

INT-CL (IPC): A23 G 9/20; A23 L 1/36

ABSTRACT:

PROBLEM TO BE SOLVED: To provide a soft cream with retained freshness of a fruit, capable of optionally selecting a food material to be formulated by a customer according to the taste thereof and responding to various demands.

SOLUTION: This method for providing the soft cream is characterized by taking a desired amount of a previously prepared ice cream or a frozen yogurt in a stirring container according to a demand, optionally selecting one or plural kinds of food materials in healthy food materials such as a season fruit, Mume Fructus, a kumquat, a pine nut, a Japanese pepper, a ginger, a pepper, an Andean carrot and Panax notoginseng F.H. Chen housed in a showcase according to the demand, blending the food materials in the stirring container and providing the resultant soft cream.

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Full | Title | Citation | Front | Review | Classification | Date | Reference | | Claims | KOMC | Drawn Ds

8. Document ID: JP 2000055893 A

L17: Entry 8 of 45

File: JPAB

Feb 25, 2000

PUB-NO: JP02000055893A
DOCUMENT-IDENTIFIER: JP 2000055893 A
TITLE: HAMMERING-SOUND GENERATION APPARATUS

PUBN-DATE: February 25, 2000

INVENTOR-INFORMATION:

NAME	COUNTRY
UEISHI, YOICHI	
TAKEDA, SHUMA	

ASSIGNEE-INFORMATION:

NAME	COUNTRY
AKYUUTO KK	

APPL-NO: JP10220010

APPL-DATE: August 4, 1998

INT-CL (IPC): G01 N 29/12; G01 F 25/00

ABSTRACT:

PROBLEM TO BE SOLVED: To obtain a hammering-sound generation apparatus which is suitable for a hammering inspection and judgment device by which an inside volume filled into a container such as a can, a PET bottle or the like, the appearance (the dent or the like) of the can, the hardness or the viscosity of bean curd, yoghurt or the like and the very small crack or the like of a brake pad, a roof tile or the like are analyzed (of inspected) on the basis of a hammering sound.

SOLUTION: A hammering-sound generation apparatus is used to inspect an object, to be inspected, by using a hammering sound. In the apparatus, a hammer 2 which hits the object to be inspected is provided, a shaft 5 which is fixed to the hammer 2 is provided, a drive part 4 which drives the shaft 5 and which gives a prescribed force to the hammer 2 is provided, and a return spring 7 which is attached to the shaft 5 is provided.

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 9. Document ID: JP 11239462 A

L17: Entry 9 of 45

File: JPAB

Sep 7, 1999

PUB-NO: JP411239462A
DOCUMENT-IDENTIFIER: JP 11239462 A
TITLE: POTATO SALAD-LIKE DRESSING

PUBN-DATE: September 7, 1999

INVENTOR-INFORMATION:

NAME	COUNTRY
NAKAJIMA, YOSHIHIKO	

ASSIGNEE-INFORMATION:

NAME	COUNTRY
NAGASAKI KAIDO BUSSAN KK	

APPL-NO: JP10060631

APPL-DATE: February 25, 1998

INT-CL (IPC): A23 L 1/24

ABSTRACT:

PROBLEM TO BE SOLVED: To prepare a potato salad-like dressing having good adhesivity to vegetables or the like, excellent properties and plain taste, and capable of reducing the compounding ratio of yoke.

SOLUTION: To dried potato such as potato flake or potato powder are added an acidulant such as vinegar, yolk or whole egg which is raw or has been heat treated, a heat-sterilized acid fermented milk such as yogurt and further optionally a pulverized matter derived from at least one kind selected from vegetables, fruits and grains, and their dried products and processed foods, the mixture is placed in a homogenizer or the like, it is emulsified and dispersed by stirring and mixing it while an edible oil is slowly added with the result that the objective potato salad-like dressing is obtained.

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Full	Title	Citation	Front	Review	Classification	Date	Reference	Claims	KWIC	Drawn D
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 10. Document ID: JP 11164667 A

L17: Entry 10 of 45

File: JPAB

Jun 22, 1999

PUB-NO: JP411164667A

DOCUMENT-IDENTIFIER: JP 11164667 A

TITLE: POTATO SALAD-LIKE DRESSING

PUBN-DATE: June 22, 1999

INVENTOR-INFORMATION:

NAME	COUNTRY
NAKAJIMA, YOSHIHIKO	

ASSIGNEE-INFORMATION:

NAME	COUNTRY
NAGASAKI KAIDO BUSSAN KK	

APPL-NO: JP09348467

APPL-DATE: December 3, 1997

INT-CL (IPC): A23 L 1/24

ABSTRACT:

PROBLEM TO BE SOLVED: To obtain a potato salad-like dressing excellent in adhesiveness to vegetable, etc., having fresh taste and capable of reducing the compounding amount of yolk.

SOLUTION: This potato salad-like dressing is obtained by subjecting potato to heat treatment by means such as boiling, cooking or heating with microwave oven, grinding the treated potato, adding an acidulant agent such as vinegar, fresh yolk or heat-treated yolk or whole egg containing yolk, an acid fermented milk such as yogurt and further as necessary, at least one kind of finely cut food selected from vegetables, fruits, grains and processed foods to the ground potato, putting the mixture into a homogenizer, etc., and mixing the mixture with an edible oil under stirring while gradually adding the edible oil thereto.

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11. Document ID: JP 11057312 A

L17: Entry 11 of 45

File: JPAB

Mar 2, 1999

PUB-N0: JP411057312A

DOCUMENT-IDENTIFIER: JP 11057312 A

TITLE: METHOD FOR DEHYDRATING BYPRODUCT FROM PRODUCTION OF FOOD

PUBN-DATE: March 2, 1999

INVENTOR-INFORMATION:

NAME	COUNTRY
YOSHINO, TOMOYUKI	
ISHIZAKI, KATSUYA	

ASSIGNEE-INFORMATION:

NAME	COUNTRY
SEIBUTSUKEI TOKUTEI SANGYO GIJUTSU KENKYU SUISHIN KIKO	
KK N C F	

APPL-NO: JP09243466

APPL-DATE: August 26, 1997

INT-CL (IPC): B01 D 21/01; A23 K 1/00; A23 K 1/06; A23 K 1/08; B09 B 5/00; C02 F 1/54

ABSTRACT:

PROBLEM TO BE SOLVED: To efficiently accelerate the dehydration of a byproduct from the production of food such as bean-curd refuse and to considerably increase the rate of dehydration by mixing the byproduct with yogurt or discarded yogurt.

SOLUTION: When a byproduct from the production of food such as bean-curd refuse is dehydrated, yogurt or discarded yogurt is necessitated to coexist with the byproduct. More effective dehydration is carried out by mixing them as uniformly as possible. A material (e.g. lees of low-class distilled spirits) similar in physical properties to yogurt may also be used. Yogurt or discarded yogurt well produces its effect when 1 pt.wt. beancurd refuse is mixed with about 0.5-5 pts.wt., preferably about 1-3 pts.wt. yogurt or discarded yogurt. Combination with electroosmosis is more effective.

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12. Document ID: JP 10155466 A

L17: Entry 12 of 45

File: JPAB

Jun 16, 1998

PUB-NO: JP410155466A

DOCUMENT-IDENTIFIER: JP 10155466 A

TITLE: LACTOBACILLUS BEVERAGE, FEED CONTAINING LACTOBACILLUS, AND PRODUCTION OF THEM

PUBN-DATE: June 16, 1998

INVENTOR-INFORMATION:

NAME

COUNTRY

SHIOMI, SHUICHI

ASSIGNEE-INFORMATION:

NAME

COUNTRY

NIPPON AMUBII KK

APPL-NO: JP08321598

APPL-DATE: December 2, 1996

INT-CL (IPC): A23 L 2/38; A23 K 1/00; A23 K 1/16

ABSTRACT:

PROBLEM TO BE SOLVED: To obtain a lactobacillus beverage by preparing the lactobacillus originating from a pickles as a state suitable for drinking, since the sufficient amount of the lactobacillus cannot be ingested by a conventional yogurt or a liquid state lactobacillus beverage.

SOLUTION: This lactobacillus beverage consists of a supernatant obtained by adding a power of a mugwort, a lactobacillus and an yeast to the utilized residues of beans, cereals or potatoes, and fermenting to have a mother seed material, suspending the material in water, adding a table salt and a mugwort extract therein, agitating and left standing. Since, as the main raw material of these lactobacillus beverage and a feed containing the lactobacillus, utilized residues of the beans, the cereals and the potatoes, it is advantageous in view of the industrial waste treatment in food industries.

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Full	Title	Citation	Front	Review	Classification	Date	Reference	Claims	KWC	Drama	Da
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13. Document ID: JP 09299061 A

L17: Entry 13 of 45

File: JPAB

Nov 25, 1997

PUB-NO: JP409299061A

DOCUMENT-IDENTIFIER: JP 09299061 A

TITLE: PROCESSING OF EGG

PUBN-DATE: November 25, 1997

INVENTOR-INFORMATION:

NAME	COUNTRY
NAKAJIMA, SHOZO	

ASSIGNEE-INFORMATION:

NAME	COUNTRY
NAKAJIMA SHOZO	

APPL-NO: JP08118909

APPL-DATE: May 14, 1996

INT-CL (IPC): A23 L 1/32

ABSTRACT:

PROBLEM TO BE SOLVED: To provide a method for processing eggs, capable of processing eggs into hors d'oeuvre, a daily dish, a salad, a delicatessen, a dessert, etc., making them nicely edible, by coating boiled eggs separated from eggshells with a flavored material with the condition of being thick as with soup, etc., obtained in countries and districts in the world.

SOLUTION: A flavored material is provided with the condition of being thick as with soup, etc., by dogtooth violet starch, corn starch, gelatin, agar, etc., and is applied to boiled eggs separated from eggshells. Preferably eggs such as small-sized eggs of quail are wholly coated with the flavored material and large-sized eggs are cut into rings and coated with the flavored material. One or more of salt, sugar, vinegar, fermented seasoning, lactic acid bacteria beverage, spice, favorite food, fruit juice, alcoholic beverage, ingredient and their mixtures are used as the flavored material. To be concrete, for example, fermented soybean paste mixed with mustard and vinegar, soup of sesame and soy sauce, pickles sauce, chili sauce, yogurt sauce, squeezed lemon juice, sauce of the meat of the breast of a chicken, oyster sauce, sauce of Kimchi (a type of Korean pickles), etc., may be cited as the flavored material.

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14. Document ID: JP 09262060 A

L17: Entry 14 of 45

File: JPAB

Oct 7, 1997

PUBN-NO: JP409262060A

DOCUMENT-IDENTIFIER: JP 09262060 A

TITLE: SOFT BUN FILLED WITH BEAN JAM AND ITS PRODUCTION

PUBN-DATE: October 7, 1997

INVENTOR-INFORMATION:

NAME	COUNTRY
KIMURA, FUMIKO	

YAMAMOTO, YUKIE
ISHIZAKA, YOSHIAKI

ASSIGNEE-INFORMATION:

NAME	COUNTRY
FUJI OIL CO LTD	

APPL-NO: JP08073748

APPL-DATE: March 28, 1996

INT-CL (IPC): A23 G 9/02; A23 C 9/123; A23 G 3/00

ABSTRACT:

PROBLEM TO BE SOLVED: To obtain a bean jam-filled soft bun exhibiting such a mild flavor as that of yogurt and excellent in cool touch, taste and appearance by wrapping a fermented milk product with a dough for the bean jam-filled soft bun by the use of a bean jam-wrapping machine.

SOLUTION: This soft bun filled with bean jam is obtained by wrapping a fermented milk product, such as yogurt, containing fruits or their processed products with a dough of the soft bun filled with the bean jam by the use of a bean jam-wrapping machine. The fermented milk product preferably has a hardness of 10-150g/0.785cm² (measurement conditions: a product temperature of 5°C, and a table speed of 5cm/min) as a theometer measurement value.

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Full	Title	Citation	Front	Review	Classification	Date	Reference	Claims	KDDC	Drawn D
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■ 15. Document ID: JP 09191852 A

L17: Entry 15 of 45

File: JPAB

Jul 29, 1997

PUB-NO: JP409191852A

DOCUMENT-IDENTIFIER: JP 09191852 A

TITLE: HEALTHY FOOD

PUBN-DATE: July 29, 1997

INVENTOR-INFORMATION:

NAME	COUNTRY
TOKUMARU, SENNOSUKE	
TOKUMARU, KOICHIRO	

ASSIGNEE-INFORMATION:

NAME	COUNTRY
TOKUMARU SENNOSUKE	

APPL-NO: JP08025990

APPL-DATE: January 19, 1996

INT-CL (IPC): A23 L 1/30; A23 C 9/123; A23 C 9/127; A23 L 1/304; A61 K 31/70; A61 K 33/06; A61 K 33/26; A61 K 35/20; A61 K 35/78

ABSTRACT:

PROBLEM TO BE SOLVED: To obtain healthy food comprehensively improved in physiological functions for human bodies in addition to health effects and tastes inherent to milk fermentation products.

SOLUTION: This health food contains milk fermentation products as a main ingredient, a calcium salt and an oligosaccharide as effective ingredients and at least one selected from the group consisting of nucleic acid food, shark cartilage, chlorella, collagen, Agaricus Blazei Murill, champignon extract, mulberry tea, tea of Eucommia ulmoides Oliver, tea of Eucommia ulmoides Oliver and Panax Shinseng Nees, a sugar beet, multiple vitamin agent, iron, soy bean peptide, Angelica keiskei Koidz., Aloe and GIMUNEMA (a kind of extract from Marsdenia tomentosa Morren) as auxiliary ingredients. Yogurt and kefir are used as the milk fermentation products, milk calcium and calcium lactate as the calcium salts and a straight or cyclic oligosaccharide as the oligosaccharide.

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Full | Title | Citation | Front | Review | Classification | Date | Reference | Claims | KUUC | Drawn D

16. Document ID: JP 08131069 A

L17: Entry 16 of 45

File: JPAB

May 28, 1996

PUB-NO: JP408131069A

DOCUMENT-IDENTIFIER: JP 08131069 A

TITLE: FOOD AND DRINK

PUBN-DATE: May 28, 1996

INVENTOR-INFORMATION:

NAME	COUNTRY
OTA, TOSHIYUKI	

ASSIGNEE-INFORMATION:

NAME	COUNTRY
OTA TOSHIYUKI	

APPL-NO: JP06318980

APPL-DATE: November 7, 1994

INT-CL (IPC): A23 C 9/123; A23 L 1/00; A23 L 2/38

ABSTRACT:

PURPOSE: To obtain a flavoring, tasty, healthy and readily edible and drinkable food and drink by fermenting a roasted food powder such as grain flour.

CONSTITUTION: This food and drink is obtained by fermenting roasted powder of grains and imitations thereof (e.g. soybean, rice, corn, a nut, a prune or milk

powder) to about 1-80% fermentation degree. The roasted food powder may coexist with the fermented food and drink {9146/28}a MISO (fermented soybean or rice paste)-based, a soy sauce-based, a fermented soybean-based, a yoghurt-based or an alcohol-based food and drink]. The food is semiroasted into a powdery form, which is then fermented to afford the tasty and strikingly different food and drink.

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[Full](#) | [Title](#) | [Citation](#) | [Event](#) | [Review](#) | [Classification](#) | [Date](#) | [Reference](#) | [Abstract](#) | [Claims](#) | [KWC](#) | [Drawn D.](#)

17. Document ID: JP 08056626 A

L17: Entry 17 of 45

File: JPAB

Mar 5, 1996

PUB-NO: JP408056626A

DOCUMENT-IDENTIFIER: JP 08056626 A

TITLE: EMULSIFIED OIL AND FAT COMPOSITION FOR WHITE SAUCE

PUBN-DATE: March 5, 1996

INVENTOR-INFORMATION:

NAME

COUNTRY

HAYAKAWA, TADA AKI

OGUCHI, MASUMI

SHIMIZU, TERUO

ASSIGNEE-INFORMATION:

NAME

COUNTRY

NIPPON OIL & FATS CO LTD

APPL-NO: JP06220819

APPL-DATE: August 24, 1994

INT-CL (IPC): A23 L 1/39; A23 D 7/00

ABSTRACT:

PURPOSE: To provide an emulsified oil and fat composition which contains a water-in-oil type emulsion prepared by formulating a polyglycerolcondensed ricinoleic acid ester and powdered milk to edible oil and fat, thus causes no browning, even when it is exposed to high-temperature sterilization such as retort treatment, and shows excellent taste and emulsion stability.

CONSTITUTION: This emulsified oil and fat composition comprises a water-in-oil type emulsion which is prepared by formulating a polyglycerol-condensed ricinoleic acid ester, preferably in an amount of 0.1-3wt.% and a powdery milk such as defatted powdery milk, whole-fat powdery milk, yogurt powder, preferably in an amount of 0.5-10wt.% to add edible fat and oil such as milk fat, tallow, lard, palm oil, soybean oil, rape oil or corn oil, preferably in an amount of 35-50wt.%.

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Full	Title	Citation	Front	Review	Classification	Date	Reference	Claims	KWC	Drawn D.
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18. Document ID: JP 07255375 A

L17: Entry 18 of 45

File: JPAB

Oct 9, 1995

PUB-NO: JP407255375A

DOCUMENT-IDENTIFIER: JP 07255375 A

TITLE: PREPARATION OF YOGURT-LIKE LACTIC FERMENTATION FOOD

PUBN-DATE: October 9, 1995

INVENTOR-INFORMATION:

NAME	COUNTRY
MATSUDA, SHIGEKI	
KUDO, YASUFUMI	

ASSIGNEE-INFORMATION:

NAME	COUNTRY
KUMAMOTO PREF GOV	

APPL-NO: JP06079226

APPL-DATE: March 28, 1994

INT-CL (IPC): A23 C 9/12

ABSTRACT:

PURPOSE: To provide a process for the preparation of a yogurt-like lactic fermentation food stably exhibiting bright yellow color and having comparable coagulation property in spite of the use of a large amount of vegetable raw material by utilizing sweet potato having yellow vegetable pigment and using a selected lactobacillus.

CONSTITUTION: This fermented food exhibiting bright yellow color, having coagulation property comparable to that of conventional yogurt in spite of low milk protein content, having moderate sweetness and acid taste and containing increased amount of vegetable fiber is prepared by adding 10-30 pts.wt. of a milk raw material to 100 pts.wt. of ground sweet potato containing a yellow vegetable pigment and subjecting the mixture to lactic fermentation with *Lactobacillus bulgaricus*, *Streptococcus thermophilus* or their mixture.

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Full	Title	Citation	Front	Review	Classification	Date	Reference	Claims	KWC	Drawn D.
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19. Document ID: JP 07107916 A

L17: Entry 19 of 45

File: JPAB

Apr 25, 1995

PUB-NO: JP407107916A

DOCUMENT-IDENTIFIER: JP 07107916 A

TITLE: COLD CONFECTIONERY

PUBN-DATE: April 25, 1995

INVENTOR-INFORMATION:

NAME	COUNTRY
KATSURAYAMA, NATSUKI	

ASSIGNEE-INFORMATION:

NAME	COUNTRY
KATSURAYAMA NATSUKI	

APPL-NO: JP05280241

APPL-DATE: October 12, 1993

INT-CL (IPC): A23 G 9/02

ABSTRACT:

PURPOSE: To obtain an original cold confectionery excellent in flavor and taste.

CONSTITUTION: One or more kinds of powders 3 selected from a group of tea, azuki bean, butter peanut, chestnut, pumpkin, cinnamon are spread over the surface of a cold confectionery body such as ice cream, soft cream sherbet, frozen yoghurt, shaved ice, etc. When powders or paste of the same material as that spread over the surface are preliminary mixed in the body of the cold confectionery, flavor and taste are much more increased by the synergistic effect which is based on its dual structure.

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[Full](#) | [Title](#) | [Citation](#) | [Front](#) | [Review](#) | [Classification](#) | [Date](#) | [Reference](#) | [Claims](#) | [KWC](#) | [Drawn D](#)

20. Document ID: JP 05252915 A

L17: Entry 20 of 45

File: JPAB

Oct 5, 1993

PUB-NO: JP405252915A

DOCUMENT-IDENTIFIER: JP 05252915 A

TITLE: CURRY PASTE

PUBN-DATE: October 5, 1993

INVENTOR-INFORMATION:

NAME	COUNTRY
FUKUMURA, DEBII	

ASSIGNEE-INFORMATION:

NAME	COUNTRY
FUKUMURA DEBII	

APPL-NO: JP03123257

APPL-DATE: March 5, 1991

US-CL-CURRENT: 426/589
INT-CL (IPC): A23L 1/39; A23L 1/48; B65D 85/72

ABSTRACT:

PURPOSE: To use a yoghurt instead of increasing the amount of the curry or water for dissolving wheat flour and provide the curry with thick taste by using the yoghurt.

CONSTITUTION: An onion is parched with a butter in step 1 and a minced tomato is subsequently placed therein in the next step 2. A grated ginger and garlic are then placed in the next step 3. Wheat flour is slightly placed in curry powder and applied to chicken, which is then roasted and seasoned in a frying pan and placed in the next step 4. Other vegetables are placed and mixed therewith according to the taste in the next step 5. A yoghurt is subsequently added in the next step 6 and the resultant mixture is stewed in the next step 7, i.e., in a pressure cooker for several hr. Seasoning is then suitably carried out thereafter.

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[Full | Title | Citation | Front | Review | Classification | Date | Reference | [REDACTED] | [REDACTED] | [REDACTED] | Claims | KUMC | Drawn D]

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Display Format:

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21. Document ID: JP 02286039 A

L17: Entry 21 of 45

File: JPAB

Nov 26, 1990

PUB-NO: JP402286039A

DOCUMENT-IDENTIFIER: JP 02286039 A

TITLE: INSTANT YOGHURT COMPOSITION AND ITS PRODUCTION

PUBN-DATE: November 26, 1990

INVENTOR-INFORMATION:

NAME	COUNTRY
CAJIGAS, STANLEY	

ASSIGNEE-INFORMATION:

NAME	COUNTRY
MILPAK INC	

APPL-NO: JP02108567

APPL-DATE: April 24, 1990

INT-CL (IPC): A23C 9/137; A23C 9/123

ABSTRACT:

PURPOSE: To obtain an instant yoghurt compsn. of high quality, high nutrition and fiber content which can be stored for a long time by preparing the compsn. from dehydrated yoghurt powder, lactobacillus cultured species, whey, mixture of locust bean gum and xanthan gum in specified proportions.

CONSTITUTION: This compsn. contains (A) 10 to 45wt.% dehydrated yoghurt powder, (B) 0.001 to 1.0wt.% lactobacillus cultured species, (C) 10 to 30wt.% whey, (D) 0.1 to 20wt.% mixture of locust bean gum and xanthan gum, and preferably (E) 1 to 20wt.% sweetener, (F) <10% germ, (G) 10 to 20wt.% additive protein, (H) 0.1 to 10wt.% emulsifier. The compsn. preferably shows 200 to 400 mesh size.

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22. Document ID: JP 02276531 A

L17: Entry 22 of 45

File: JPAB

Nov 13, 1990

PUB-NO: JP402276531A
DOCUMENT-IDENTIFIER: JP 02276531 A
TITLE: PRODUCTION METHOD FOR TAMARIND FOOD PRODUCTS

PUBN-DATE: November 13, 1990

INVENTOR-INFORMATION:

NAME	COUNTRY
YASUDA, YOICHI	

ASSIGNEE-INFORMATION:

NAME	COUNTRY
KOBAYASHI TSUNETOSHI	

APPL-NO: JP01096299

APPL-DATE: April 18, 1989

US-CL-CURRENT: 426/583

INT-CL (IPC): A23C 9/133; A23C 9/123

ABSTRACT:

PURPOSE: To obtain tamarind food products of good taste, bad smell reduced, and high stability as a food by leaching bean fruits or fruit paste of tamarind with water followed by filtration, then adding the filtrate to a yogurt product of less than specified pH.

CONSTITUTION: Bean fruits or fruit paste of tamarind are combined with a more than equal amount of water or hot water to effect leaching and the leachate is filtrered using a filter of No.5 to 250 according to Japanese Pharmacopoeia. Then, the filtrate is added to a yogurt product of less than 6pH in an amount of 2 to 30wt.%. In this process, the tamarind filtrate is added, when the pH or the cow milk fermented reaches lower than 6, whereby yogurt- tamarind food products containing excellent nutrients such as vitamins and organic acids are produced.

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[Full](#) | [Title](#) | [Citation](#) | [Front](#) | [Review](#) | [Classification](#) | [Date](#) | [Reference](#) | [Claims](#) | [KUDOC](#) | [Drawn Obj](#)

23. Document ID: JP 02195856 A

L17: Entry 23 of 45

File: JPAB

Aug 2, 1990

PUB-NO: JP402195856A
DOCUMENT-IDENTIFIER: JP 02195856 A
TITLE: PASTY FOOD MATERIAL

PUBN-DATE: August 2, 1990

INVENTOR-INFORMATION:

NAME	COUNTRY
MASUDA, TSUTOMU	
TOYAMA, TORU	

YAMADA, MIKIO
TSUKAMOTO, YOSHINORI
KAWAMURA, KICHIYA

ASSIGNEE-INFORMATION:

NAME	COUNTRY
NAKANO VINEGAR CO LTD	

APPL-NO: JP01011920

APPL-DATE: January 23, 1989

US-CL-CURRENT: 426/565; 426/582, 426/589, 426/634

INT-CL (IPC): A23L 1/20; A23C 9/13; A23C 19/09; A23G 9/02; A23L 1/187; A23L 1/24

ABSTRACT:

PURPOSE: To obtain the subject food material, having high creaminess without bean smell, bitterness and astringency with high utilization value as raw material for various foods such as ice cream or yoghurt by regulating pH of soybean milk, adding a calcium salt, etc., thereto, heating the resultant mixture and separating the formed condensates by solid-liquid separation.

CONSTITUTION: The objective food material obtained by adding and mixing (B) an edible organic acid with (A) soybean milk to regulate pH to 6.0-6.2, then adding and mixing (C) a calcium salt and/or magnesium salt in 1-2mM concentration based on 1wt./vol.% protein content of the soybean milk therewith, subsequently heating the resultant mixture at 50-80°C to provide condensates and then separating the condensates by centrifugation. The above-mentioned food material is capable of satisfying both aspects of creaminess and taste or aroma and utilizable as ice cream, yoghurt, further cheese, mayonnaise, dressing, custard pudding, etc.

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Full	Title	Citation	Front	Review	Classification	Date	Reference	Claims	KOOC	Dream De
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24. Document ID: JP 02150238 A

L17: Entry 24 of 45

File: JPAB

Jun 8, 1990

PUB-NO: JP402150238A

DOCUMENT-IDENTIFIER: JP 02150238 A

TITLE: FOOD COMPOSITION

PUBN-DATE: June 8, 1990

INVENTOR-INFORMATION:

NAME	COUNTRY
MINAMI, YOSHINOBU	
MIYAMOTO, KIMITO	

ASSIGNEE-INFORMATION:

NAME	COUNTRY
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ASAHI CHEM IND CO LTD

APPL-NO: JP63300889
APPL-DATE: November 30, 1988

INT-CL (IPC): A23G 3/00

ABSTRACT:

PURPOSE: To obtain a food composition in the form of a sol, capable of holding various tastes, flavors, coloring matters, etc., and having a smooth texture by saturating and filling a saccharide and flavoring ingredient together with water in partial α -starch sustaining an outer shell pellicular structure of raw starch grains.

CONSTITUTION: The objective composition obtained by saturating and filling a saccharide (e.g. sucrose, isomerized sugar or fructose) and a flavoring ingredient (e.g. tangerine orange, apple, coffee, yoghurt or fruit wine) together with water in partial α -starch substantially sustaining an outer shell pellicular structure of raw starch grains, such as corn starch or rice starch.

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Full | Title | Citation | Front | Review | Classification | Date | Reference | | Claims | KWC | Draw. D.

25. Document ID: JP 02013354 A

L17: Entry 25 of 45

File: JPAB

Jan 17, 1990

PUB-NO: JP402013354A

DOCUMENT-IDENTIFIER: JP 02013354 A

TITLE: PRODUCTION OF FOOD USING BACTERIA FOR YOGURT

PUBN-DATE: January 17, 1990

INVENTOR-INFORMATION:

NAME

COUNTRY

STEVEN, ROWATTO

ASSIGNEE-INFORMATION:

NAME

COUNTRY

STEVEN ROWATTO

APPL-NO: JP63163697

APPL-DATE: June 30, 1988

INT-CL (IPC): A23L 1/20

ABSTRACT:

PURPOSE: To provide tofu (bean curd)-like food which can be preserved for a long time by adding starter culture fungi solidified by bacteria discharging acid to soymilk, cutting them on specified conditions while using a mixer, and cultivating

them later.

CONSTITUTION: The starter culture fungi solidified by the bacteria discharging acid are added to the soymilk extracted from crushed soybeans, stirred well and chopped by the mixer so as not to extinguish the bacteria because of temperature rise caused by chopping while keeping the bacteria at the suitable temperature so as to prepare sticky liquid. Next, this chopped mixed liquid is put in a clean plastic vessel and these bacteria are cultivated at a certain culture temperature for certain culture time such as at 40°C for 3-5 hours, for example, required for them to generate ideal acidity and to change taste due to that acidity so that this food can be provided.

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Full | Title | Citation | Front | Review | Classification | Date | Reference | Drawings | Claims | KWC | Drawn Ds

26. Document ID: JP 01181752 A

L17: Entry 26 of 45

File: JPAB

Jul 19, 1989

PUB-NO: JP401181752A

DOCUMENT-IDENTIFIER: JP 01181752 A

TITLE: HEAT-COOKING OF CEREALS AND BEANS

PUBN-DATE: July 19, 1989

INVENTOR-INFORMATION:

NAME

COUNTRY

FUJISAKI, SATOKO

ASSIGNEE-INFORMATION:

NAME

COUNTRY

FUJISAKI SATOKO

APPL-NO: JP63007847

APPL-DATE: January 18, 1988

INT-CL (IPC): A23L 1/10; A23L 1/20; A23C 9/123

ABSTRACT:

PURPOSE: To facilitate the heat-cooking of cereals or beans such as unpolished rice in a short time in an excellently finished state, by mixing cereals or beans with a specific amount of plain yogurt, maintaining the mixture under a specific condition, adding water thereto and heating the product.

CONSTITUTION: Cereals such as unpolished rice or beans such as mottled kidney beans are added with 20~150cc of plain yogurt, maintained at 15~32°C, preferably 20~27°C for 3~10hr, preferably 5~7hr, added with water and heated to obtain a cooked food.

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Full	Title	Citation	Front	Review	Classification	Date	Reference				Claims	KWIC	Drawn D.
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27. Document ID: JP 01168259 A

L17: Entry 27 of 45

File: JPAB

Jul 3, 1989

PUB-NO: JP401168259A

DOCUMENT-IDENTIFIER: JP 01168259 A

TITLE: PREPARATION OF COLORED PROCESSED FOOD

PUBN-DATE: July 3, 1989

INVENTOR-INFORMATION:

NAME	COUNTRY
TABATA, TAKEO	

ASSIGNEE-INFORMATION:

NAME	COUNTRY
TABATA TAKEO	

APPL-NO: JP62328727

APPL-DATE: December 24, 1987

US-CL-CURRENT: 426/262

INT-CL (IPC): A23L 1/272

ABSTRACT:

PURPOSE: To prepare the title safe food having extremely excellent red color, by using a purple pigment(-containing part) of sweet potato of YAMAKAWA- MURASAKI species for the coloring of a processed food having low pH value.

CONSTITUTION: A processed food having low pH value [e.g., yogurt or SHIBAZUKE (assorted eggplants and other vegetables hashed and pickled in salt)] is colored to red color by using a purple pigment(-containing part) of sweet potato of YAMAKAWA- MURASAKI species. Concretely, the coloring is carried out by compounding the purple pigment(-containing part) with a raw material of the processed food.

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Full	Title	Citation	Front	Review	Classification	Date	Reference				Claims	KWIC	Drawn D.
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28. Document ID: JP 63317041 A

L17: Entry 28 of 45

File: JPAB

Dec 26, 1988

PUB-NO: JP363317041A

DOCUMENT-IDENTIFIER: JP 63317041 A

TITLE: PREPARATION OF VEGETABLE-CONTAINING SHERBET

PUBN-DATE: December 26, 1988

INVENTOR-INFORMATION:

NAME	COUNTRY
NAGAMORI, TEI	

ASSIGNEE-INFORMATION:

NAME	COUNTRY
NAGAMORI TEI	

APPL-NO: JP62151454

APPL-DATE: June 19, 1987

US-CL-CURRENT: 426/101

INT-CL (IPC): A23C 9/133; A23G 9/02

ABSTRACT:

PURPOSE: To obtain a vegetable-containing sherbet having high nutrient value and excellent preservability, by mixing a sherbet made of plain yogurt with pickled carrot and green pepper or with pickled shrimp and green asparagus.

CONSTITUTION: A sherbet is prepared from plain yogurt. The objective sherbet can be prepared by mixing the sherbet with pickled carrot and green pepper or with pickled shrimp and green asparagus.

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Full	Title	Citation	Front	Review	Classification	Date	Reference	Claims	KWOC	Drawn	Des
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■ 29. Document ID: JP 63044839 A

L17: Entry 29 of 45

File: JPAB

Feb 25, 1988

PUB-NO: JP363044839A

DOCUMENT-IDENTIFIER: JP 63044839 A

TITLE: COAGULANT FOR NOVEL YOGURT-LIKE FOOD AND NOVEL YOGURT-LIKE FOOD PREPARED BY USING SAME

PUBN-DATE: February 25, 1988

INVENTOR-INFORMATION:

NAME	COUNTRY
TAKENAWA, MASAYUKI	
UEDA, MIKIO	
TAKEDA, HIDEKI	

ASSIGNEE-INFORMATION:

NAME	COUNTRY
FUJISAWA PHARMACEUT CO LTD	

APPL-NO: JP62085336

APPL-DATE: April 7, 1987

US-CL-CURRENT: 426/46
INT-CL (IPC): A23C 11/10; A23L 1/20; A23C 9/123

ABSTRACT:

PURPOSE: To prepare a yogurt-like food, by producing a coagulant for yogurt- like food using a proteinase and a coagulant for bean curd as main components and adding the obtained coagulant to soya milk to effect the coagulation of the milk.

CONSTITUTION: A proteinase such as bromelain, papain, etc., and a bean curd coagulant such as glucono-delta-lactone, calcium sulfate, etc., are used as main components of the objective coagulant for yogurt-like food. The coagulant is produced e.g. by mixing 100pts.wt. of glucono-delta-lactone with 0.01~50pts.wt. of a proteinase having an activity of 20 unit/mg or by mixing 100pts.wt. of calcium sulfate with 0.05~90pts.wt. of a proteinase having an activity of 20 unit/mg. The coagulant is added to a soya milk having a solid content of 10% at an amount to add 50~10,000 unit of the proteinase to 1l of the milk. The mixture is coagulated by heating usually at 50~90°C for about 30min~1hr.

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Full | Title | Citation | Front | Review | Classification | Date | Reference | Claims | KUWC | Drawn 0/0

30. Document ID: JP 62036168 A

L17: Entry 30 of 45

File: JPAB

Feb 17, 1987

PUB-NO: JP362036168A

DOCUMENT-IDENTIFIER: JP 62036168 A

TITLE: MIXED YOGURT DRINK OF HERB AND VEGETABLE JUICE

PUBN-DATE: February 17, 1987

INVENTOR-INFORMATION:

NAME	COUNTRY
FUKUOKA, TETSUYOSHI	

ASSIGNEE-INFORMATION:

NAME	COUNTRY
FUKUOKA TETSUYOSHI	
KAIZE SHINICHI	

APPL-NO: JP60177435

APPL-DATE: August 12, 1985

US-CL-CURRENT: 426/583

INT-CL (IPC): A23L 2/02; A23C 9/123

ABSTRACT:

PURPOSE: The titled mild drink, obtained by mixing a fresh juice of a plant called herb with a drink type yogurt and good for health.

CONSTITUTION: A mixed yogurt drink obtained by putting about 15g herb, e.g. sage,

sweet basil, spearmint, lemon palm, hyssop, camomile or thyme, with the equal amount of vegetable, e.g. carrot or cabbage, and the equal amount of fruit, e.g. lemon, and a sweetener, in a mixer, adding drink type yogurt thereto and mixing the components to give a drink for one person. When the juice is first prepared and mixed with the yogurt, a juice containing carotene is mixed with the yogurt and another juice is mixed therewith.

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31. Document ID: JP 61231958 A

L17: Entry 31 of 45

File: JPAB

Oct 16, 1986

PUB-N0: JP361231958A

DOCUMENT-IDENTIFIER: JP 61231958 A

TITLE: PRODUCTION OF FOOD

PUBN-DATE: October 16, 1986

INVENTOR-INFORMATION:

NAME	COUNTRY
HARA, KAZUO	

ASSIGNEE-INFORMATION:

NAME	COUNTRY
HARA KAZUO	

APPL-NO: JP60075194

APPL-DATE: April 9, 1985

US-CL-CURRENT: 426/634

INT-CL (IPC): A23L 1/03; A23L 3/36

ABSTRACT:

PURPOSE: To produce a food excellent in hygienicity, nutrient, safety, taste and low calorific value, by using MISO (fermented bean paste) and/or NYUFU (fermented milk product such as yogurt) as an agent to retard the freeze- denaturation of a food.

CONSTITUTION: A food remaining at least a part of the taste of original unfrozen food is produced by the freezing and thawing of a raw material. In the above process, 100pts. of a food such as cereal, potato, cake, bean, fish, shellfish, meat, egg, vegetable, seasoning, cooked food, algae, etc., of the normal state is mixed with ≥ 3 pts. of MISO, NYUFU, desalinated MISO, desalinated NYUFU or their mixture or a mixture of ≥ 1 pt. of said MISO or NYUFU and a seasoning such as sugar, oil and fat, etc.

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[Full](#) | [Title](#) | [Citation](#) | [Front](#) | [Review](#) | [Classification](#) | [Date](#) | [Reference](#) | [Drawings](#) | [Claims](#) | [KUDOC](#) | [Drawn D](#)

■ 32. Document ID: JP 61219337 A

L17: Entry 32 of 45

File: JPAB

Sep 29, 1986

PUB-N0: JP361219337A

DOCUMENT-IDENTIFIER: JP 61219337 A

TITLE: PREPARATION OF SOYA MILK CHEESE

PUBN-DATE: September 29, 1986

INVENTOR-INFORMATION:

NAME

COUNTRY

ISHIHARA, SACHIKO

ASSIGNEE-INFORMATION:

NAME

COUNTRY

ISHIHARA SACHIKO

APPL-N0: JP60061611

APPL-DATE: March 26, 1985

US-CL-CURRENT: 426/582

INT-CL (IPC): A23C 20/00; A23L 1/20

ABSTRACT:

PURPOSE: To produce soya milk cheese having the taste and flavor of MISO (fermented bean paste) and smooth to the palate, by fermenting milk and soybean using a specific mother starter yoghurt.

CONSTITUTION: Cow's milk or a milk prepared by diluting goat milk, etc., with water is mixed with a proper amount of pure AMAZAKE (a sweet drink made from fermented rice) and fermented at about 40°C for 6~18hr. The granular components such as the rice grains of AMAZAKE are removed to obtain mother starter yoghurt. 100cc of the milk same as the one used as the above raw material is added with a proper amount of soybean flour, boiled for a moment, added with 100cc of cow's milk, mixed with a tablespoonful of the above mother starter yoghurt and fermented for 6~18hr under the condition same as the former fermentation. A yoghurt cheese free of granular components can be produced by this process.

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Full	Title	Citation	Front	Review	Classification	Date	Reference	Claims	KUDC	Drawn D
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■ 33. Document ID: JP 61212256 A

L17: Entry 33 of 45

File: JPAB

Sep 20, 1986

PUB-N0: JP361212256A

DOCUMENT-IDENTIFIER: JP 61212256 A

TITLE: SWEETENER COMPOSITION HAVING LOW CALORIFIC VALUE

PUBN-DATE: September 20, 1986

INVENTOR-INFORMATION:

NAME	COUNTRY
FUJII, SHIGEYOSHI	
SUGIURA, MOTOHIKO	
KANEKO, MASAYUKI	
MORI, KOZABURO	
MATSUSHITA, TERUO	
INOUE, KOSUKE	

ASSIGNEE-INFORMATION:

NAME	COUNTRY
AJINOMOTO GENERAL FOOD KK	

APPL-NO: JP60051642

APPL-DATE: March 15, 1985

US-CL-CURRENT: 426/583; 426/658, 426/804

INT-CL (IPC): A23L 1/236; A23C 9/123; A23C 9/152

ABSTRACT:

PURPOSE: To provide the titled sweetener composition for yogurt, etc., having excellent taste, flavor and storage stability, by adding solid corn syrup having a specific dextrose equivalent and an anti-caking agent to a mixture of aspartame, natural fruit and a flavoring substance.

CONSTITUTION: The objective sweetener composition can be produced by adding (A) a solid corn syrup and/or a lowly decomposed amylopectin having a dextrose equivalent of 2~22 and (B) an anti-caking agent to (C) a mixture of (i) α-L- aspartyl-L-phenylalanine methyl ester (aspartame), (ii) one or more kinds of natural fruits, fruit juice, and powdered fruit peel, and (iii) a natural or artificial flavoring substance. The anti-caking agent is preferably tribasic calcium phosphate, calcium carbonate, crystalline cellulose, etc., or their mixture.

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Full	Title	Citation	Front	Review	Classification	Date	Reference	Claims	KWIC	Draum D.
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34. Document ID: JP 61132140 A

L17: Entry 34 of 45

File: JPAB

Jun 19, 1986

PUB-NO: JP361132140A

DOCUMENT-IDENTIFIER: JP 61132140 A

TITLE: PRODUCTION OF STERILIZED YOGURT

PUBN-DATE: June 19, 1986

INVENTOR-INFORMATION:

NAME	COUNTRY
OKONOGI, SHIGEO	
WAKIGUCHI, HIROYA	

DOI, KAZUYOSHI
HAYASHI, YOSHINOBU

ASSIGNEE-INFORMATION:

NAME	COUNTRY
MORINAGA MILK IND CO LTD	

APPL-NO: JP59252836

APPL-DATE: December 1, 1984

US-CL-CURRENT: 426/43

INT-CL (IPC): A23C 9/123

ABSTRACT:

PURPOSE: To obtain a sterilized yogurt preservable for a long period without requiring addition of a stabilizer after fermentation by a simple process, by blending a prepared milk solution of yogurt before fermentation with high methoxypectin, κ -carrageenan, etc., fermenting the blend, and sterilizing it under heatiang.

CONSTITUTION: (A) A prepared milk solution of yogurt before fermentation is blended with (B) a stabilizer consisting of (a) high methoxypectin, (b) κ -carrageenan, and (c) locust bean gum, and, if necessary (C) polyphosphate consisting of 20~100wt% metaphosphate and 0~80wt.% polyphosphate, in such a way that 0.16wt% component a, 0.022~0.13wt% component b, 0.006~0.024wt% component C, and \leq 0.1wt% component C, a lactic acid bacteria starter is inoculated into the blend, and fermentation is carried out. When acidity of lactic acid in the fermented milk solution reaches a given value, the solution is sterilized at high temperature in a short time, packed into proper containers sterily by a sterile packing machine, and cooled, to give a sterilized yogurt.

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Full	Title	Citation	Front	Review	Classification	Date	Reference	Claims	KUHC	Drawn	De
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35. Document ID: JP 61028360 A

L17: Entry 35 of 45

File: JPAB

Feb 8, 1986

PUB-NO: JP361028360A

DOCUMENT-IDENTIFIER: JP 61028360 A

TITLE: BOILED BEAN

PUBN-DATE: February 8, 1986

INVENTOR-INFORMATION:

NAME	COUNTRY
KAWAE, SHINJI	

ASSIGNEE-INFORMATION:

NAME	COUNTRY
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KAWAE SHINJI

APPL-NO: JP59151915
APPL-DATE: July 20, 1984

US-CL-CURRENT: 426/629
INT-CL (IPC): A23L 1/20; A23C 9/123

ABSTRACT:

PURPOSE: Fruit beans and yogurt beans, obtained by dressing boiled beans with a fruit, etc. or yogurt, and eaten even by children with pleasure.

CONSTITUTION: Boiled beans obtained by dressing boiled beans with a fruit or yogurt in the same way.

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Full	Title	Citation	Front	Review	Classification	Date	Reference				Claims	KRTC	Drawn D.
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■ 36. Document ID: JP 60241846 A

L17: Entry 36 of 45

File: JPAB

Nov 30, 1985

PUB-NO: JP360241846A

DOCUMENT-IDENTIFIER: JP 60241846 A

TITLE: PREPARATION OF SOLID YOGURT

PUBN-DATE: November 30, 1985

INVENTOR-INFORMATION:

NAME	COUNTRY
YOSHIMURA, AKIHIRO	
MINAMI, JUNICHI	
TERADA, MASAKI	
HASHIMOTO, TADASHI	

ASSIGNEE-INFORMATION:

NAME	COUNTRY
NISSIN FOOD PROD CO LTD	

APPL-NO: JP59097723

APPL-DATE: May 15, 1984

US-CL-CURRENT: 426/43
INT-CL (IPC): A23C 9/123

ABSTRACT:

PURPOSE: To obtain solid yogurt having sufficient shape retention and good taste free from water release, by adding lactic acid bacteria to a fermented milk ingredient composition to give fermented milk, emulsifying the milk with a

gelatinizing agent, and furthr an edible oil, casting it into a mold, cooling and molding it.

CONSTITUTION: A fermented milk ingredient composition (e.g., raw material milk, etc.) is prepared by a conventional procedure, mixed, dissolved, and sterilized under heating. It is homogenized and blended with lactic acid bacteria (e.g., *Lactobacillus bulgaricus*, etc.) to give fermented milk. To the fermented milk are added a solution of gelatinizing agnet that is obtained by dissolving previously the gelatinizing agent (e.g., agar, etc.) in water under heating, simultaneously an emulsifying agent (e.g., the yellow of eggs, etc.), and then an edible oil (e.g., corn oil, etc.), so that it is emulsified. The emulsified product is cast into a proper mold, cooled to about 10°C and molded, to give solid yogurt.

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Full	Title	Citation	Front	Review	Classification	Date	Reference	Claims	KOMC	Drawn	De
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37. Document ID: JP 60102146 A

L17: Entry 37 of 45

File: JPAB

Jun 6, 1985

PUB-NO: JP360102146A

DOCUMENT-IDENTIFIER: JP 60102146 A

TITLE: BEAN JAM AND ITS PREPARATION

PUBN-DATE: June 6, 1985

INVENTOR-INFORMATION:

NAME	COUNTRY
ARAKI, TAKAO	
DOI, AKIRA	
KUBOTA, HAYATO	

ASSIGNEE-INFORMATION:

NAME	COUNTRY
FUJI OIL CO LTD	

APPL-NO: JP58211388

APPL-DATE: November 9, 1983

US-CL-CURRENT: 426/634; 426/660

INT-CL (IPC): A23G 3/00

ABSTRACT:

PURPOSE: To produce bean jam having suppressed sweetness, plain and mikly tasre, and harmonized Japanese and Western tastes, and free from stickiness, by mixing a bean jam with a lactic fermentation product which becomes fluid by heating.

CONSTITUTION: (A) A homogenized product composed of an oil component, a milk component and water, etc. is fermented with (B) the *lactobacillus* for the fermentation of yoghurt, cheese, etc. to obtain a product having a water content of 40~90wt%, and if necessary, mixed with (C) an organic acid, etc. (D) A hydrophobic

oil and fat composition is added to the mixture, and the obtained lactic fermentation product is added to the base bean jam.

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Full	Title	Citation	Front	Review	Classification	Date	Reference			Claims	KOMC	Drawn Ds
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■ 38. Document ID: JP 59227241 A

L17: Entry 38 of 45

File: JPAB

Dec 20, 1984

PUB-NO: JP359227241A

DOCUMENT-IDENTIFIER: JP 59227241 A

TITLE: PREPARATION OF LACTIFIED SOYA MILK

PUBN-DATE: December 20, 1984

INVENTOR-INFORMATION:

NAME	COUNTRY
KOU, GIYOKUEN	

ASSIGNEE-INFORMATION:

NAME	COUNTRY
TAISHI SHOKUHIN KOGYO KK	

APPL-NO: JP58101738

APPL-DATE: June 9, 1983

US-CL-CURRENT: 426/46

INT-CL (IPC): A23C 9/12

ABSTRACT:

PURPOSE: To obtain a yogurt-like food having excellent taste and flavor, without addition of sugars, by fermenting soya milk or processed soya milk with *Streptococcus sojalactis*.

CONSTITUTION: A lactified soya milk is prepared by fermenting soya milk or processed soya milk with *Streptococcus sojalactis* (FERM-P No.6926, a novel strain obtained by culturing a lactobacillus strain separated from a processed bean food, in soya milk). The first characteristic feature of the strain is that it can be cultured in a medium composed solely of soya milk and produce lactic acid, and the second feature thereof is that it gives a solid product having excellent taste and flavor by the fermentation of soya milk. The characteristic grassy smell of soybean can be eliminated, and the unique flavor components of fermented milk can be produced by this process.

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Full	Title	Citation	Front	Review	Classification	Date	Reference			Claims	KOMC	Drawn Ds
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39. Document ID: JP 59166035 A

L17: Entry 39 of 45

File: JPAB

Sep 19, 1984

PUB-NO: JP359166035A

DOCUMENT-IDENTIFIER: JP 59166035 A

TITLE: VEGETABLE YOGURT PRODUCED FROM BEAN

PUBN-DATE: September 19, 1984

INVENTOR-INFORMATION:

NAME

COUNTRY

OSHIMA, KATSUMI

ASSIGNEE-INFORMATION:

NAME

COUNTRY

OSHIMA KATSUMI

APPL-NO: JP58040121

APPL-DATE: March 10, 1983

US-CL-CURRENT: 426/46

INT-CL (IPC): A23C 11/10; A23C 9/12; A23L 1/20

ABSTRACT:

PURPOSE: A vegetable yogurt, obtained by adding water to beans, crushing the beans, heating the crushed beans, and removing unnecessary skin and fibers, adding lactic acid bacteria to the prepared bean milk, and subjecting the resultant bean milk to lactic acid fermentation, and having improved reducing action on blood cholesterol and controlling action on intestinal disorders, etc.

CONSTITUTION: A vegetable yogurt obtained by adding water to beans, e.g. soybean, AZUKI bean, black soybean, peanut, KURAKAKE (a kind of cowpea), cowpea, kidney bean, a large kind of AZUKI bean, Dumasia truncata Sieb. et Zucc., mottled kidney bean, TORAMAME (a kind of kidney bean), OTEBO (a kind of kidney bean), DAIFUKUMAME (a kind of kidney bean), Phaseolus coccineus var. albus Bailey, broad bean, pea or garbanzo, etc., crushing the beans, heating the crushed beans, filtering the crushed and heated beans to remove unnecessary skin and fibers, reheating the filtrate, sterilizing and cooling the filtrate, mixing an adequate amount of lactic acid bacteria in the filtrate, introducing the resultant mixture into a closed vessel, and subjecting the mixture to lactic acid fermentation at about 40~45°C for about several hours ~ several tens of hours. A grain, e.g. nonglutinous rice, wheat or barley, foxtail or millet, etc. or a vegetable, e.g. potato or carrot, and Japanese chestnut may be used as the raw material in place of the beans.

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40. Document ID: JP 59085253 A

L17: Entry 40 of 45

File: JPAB

May 17, 1984

PUB-NO: JP359085253A

DOCUMENT-IDENTIFIER: JP 59085253 A

TITLE: PREPARATION OF SOYA MILK FOOD HAVING TASTE AND FLAVOR OF YOGURT

PUBN-DATE: May 17, 1984

INVENTOR-INFORMATION:

NAME

COUNTRY

FUNIYU, YOSHIO

KATO, TERUO

TSUCHIDA, SHIGERU

ASSIGNEE-INFORMATION:

NAME

COUNTRY

SENBA TOUKA KOGYO KK

APPL-NO: JP57194570

APPL-DATE: November 8, 1982

US-CL-CURRENT: 426/598

INT-CL (IPC): A23C 11/10; A23L 1/20

ABSTRACT:

PURPOSE: To prepare the titled food, by adding a hot paste solution to a hot soya milk, stirring the mixture, adding an organic acid thereto, homogenizing the composition, optionally adding fruit juice and other additives, putting in a container, and cooling the product.

CONSTITUTION: Sugar is added to a soya milk liquid such as raw soya milk, conditioned soya milk, etc., and heated. Separately, a solution of one or more kinds of pastes such as agar, carrageenan, pectin, locust bean gum, etc. is heated, added to the above soya milk liquid, and stirred thoroughly. An organic acid such as lactic acid, citric acid, etc. is added to the mixture, and the mixture is further homogenized with a high-pressure homogenizer, if necessary mixed with fruit juice, fruit pulp, or flavor, filled into a container at a temperature higher than the solidification temperature of the paste, sealed, and cooled to obtain a soya milk food having the taste and flavor of yogurt.

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■ 41. Document ID: JP 58060941 A

L17: Entry 41 of 45

File: JPAB

Apr 11, 1983

PUB-N0: JP358060941A

DOCUMENT-IDENTIFIER: JP 58060941 A

TITLE: PREPARATION OF SOUR PUDDING

PUBN-DATE: April 11, 1983

INVENTOR-INFORMATION:

NAME	COUNTRY
YAMANE, TAKAO	
TSUCHIKAWA, MASAYASU	

ASSIGNEE-INFORMATION:

NAME	COUNTRY
ZENKOKU NOUKIYOU NYUGYO KK	

APPL-N0: JP56157884

APPL-DATE: October 3, 1981

US-CL-CURRENT: 426/573

INT-CL (IPC): A23C 9/137; A23C 9/154

ABSTRACT:

PURPOSE: To prepare a yogurt of high commercial product value containing the sourness, by adding a gelling agent to gelatinize a yogurt and cow's milk as a base.

CONSTITUTION: A yogurt prepared by the lactic acid fermentation and cow's milk and mixed in a heating vessel under agitation and heating, and sugar, starch and a gelling agent consisting of locust bean gum and xanthan gum are added to gelatinize the resultant mixture and give the aimed product. A fruit, fruit sauce or fruit jam may be added thereto before the gelling.

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■ 42. Document ID: JP 58023747 A

L17: Entry 42 of 45

File: JPAB

Feb 12, 1983

PUB-NO: JP358023747A

DOCUMENT-IDENTIFIER: JP 58023747 A

TITLE: PREPARATION OF FROZEN SOYA MILK YOGHURT PUDDING

PUBN-DATE: February 12, 1983

INVENTOR-INFORMATION:

NAME	COUNTRY
TANAKA, MINBU	

ASSIGNEE-INFORMATION:

NAME	COUNTRY
MACHIDA SHIGYO KK	

APPL-NO: JP56122718

APPL-DATE: August 5, 1981

US-CL-CURRENT: 426/46

INT-CL (IPC): A23C 11/00

ABSTRACT:

PURPOSE: To provide the titled food having unique taste and flavor of yoghurt, free from characteristic undesirable taste and smell of soybean, and storable for a long period without degradation of the quality, by using a particular processed soya milk containing specific lactobacilli and additives as a raw material of the yoghurt pudding.

CONSTITUTION: 100pts.wt. of soya milk obtained by mixing 9~13pts.wt. of refined fine soybean powder with 91~87pts.wt. of water is added with 0.5~0.8% lactose, 0.1~0.2% monobasic potassium phosphate, and 0.05~0.1% sodium chloride. The composition is further added with lactobacilli selected from Lactobacillus delbrueckii, Lactobacillus bulgaricus, and Streptococcus thermophilus, and subjected to lactic fermentation to obtain plain soya milk yoghurt. The plain soya milk yoghurt is added to soya milk prepared by the similar method as above in an amount of 20~50%, and the mixture is added with 0.4~0.7% carrageenan, 0.1~0.3% monoglyceride, 0.1~0.3% locust bean gum, and 0.05~0.1% sodium ascorbate. The composition is adjusted to 4.2~4.6pH and frozen to obtain the objective frozen soya milk yoghurt pudding.

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Full	Title	Citation	Front	Review	Classification	Date	Reference	Claims	KJCIC	Drawn D.
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43. Document ID: JP 58005144 A

L17: Entry 43 of 45

File: JPAB

Jan 12, 1983

PUB-NO: JP358005144A

DOCUMENT-IDENTIFIER: JP 58005144 A

TITLE: PRODUCTION OF JELLY

PUBN-DATE: January 12, 1983

INVENTOR-INFORMATION:

NAME	COUNTRY
OOTA, TOSHIYUKI	

ASSIGNEE-INFORMATION:

NAME	COUNTRY
OOTA TOSHIYUKI	
TAKEDA BUNJI	

APPL-NO: JP56103151

APPL-DATE: July 3, 1981

US-CL-CURRENT: 426/573

INT-CL (IPC): A23L 1/06

ABSTRACT:

PURPOSE: A vessel is filled with a plurality of solid jelly pieces with a high sol-transformation temperature and a liquid jelly that is obtained by heating a low sol-transformation temperature jelly and tightly sealed, then heated under pressure to effect sterilization, thus producing jelly with unique taste.

CONSTITUTION: A water-and heat-resistant vessel of plastic or aluminum is filled with a plurality of solid jelly pieces with a high sol-transformation temperature (containing a large amount of sugar, fruit, organic acid, alcohol, sweet bean jam, nuts, vegetables, cocoa and so on) and a liquid jelly that is prepared by heating a jelly with a low sol-transformation temperature (containing a small amount of sugar, yoghurt, raw cream, coffee, cream mousse) and sealed tightly. Then, they are heated in a retort type pressure can above 50°C at such a temperature as the solid jelly pieces are converted into sol but not mixed with the jelly of low sol-transformation temperature to a low extent to effect sterilization. After sterilization, it is cooled for storage.

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44. Document ID: JP 57141265 A

L17: Entry 44 of 45

File: JPAB

Sep 1, 1982

PUB-NO: JP357141265A

DOCUMENT-IDENTIFIER: JP 57141265 A

TITLE: PREPARATION OF BEAN CURD BY LACTIC ACID BACTERIAL AGENT

PUBN-DATE: September 1, 1982

INVENTOR-INFORMATION:

NAME	COUNTRY
KAWAHARA, MASAKICHI	

ASSIGNEE-INFORMATION:

NAME	COUNTRY
KAWAHARA MASAKICHI	

APPL-NO: JP56026100

APPL-DATE: February 26, 1981

INT-CL (IPC): A23L 1/20

ABSTRACT:

PURPOSE: To prepare a bean curd without using another additive, by adding a cultivated lactic acid fluid having a fully reduced pH to a soybeaan milk, and coagulating the soybean milk under heating.

CONSTITUTION: A suitable lactic acid bacterium, e.g. seed bacillus for Lactobacillus bulgaricus for yogurt, is cultivated, fully grown and matured to reduce the pH thereof to 3.8~4.0. The resultant cultivated lactic acid bacterial fluid at the fully reduced pH is then homogenized completely in a homogenizer, etc. The resultant nomogenate is then added to a soybean milk which is prepared by the conventional method and cooled to 20°C or below to give a desired pH value of 6.2~5.8, fully mixed, filled in a container for bagging bean curd, sealed, sterilized and coagulated under heating in a hot water tank at 90°C.

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Full	Title	Citation	Front	Review	Classification	Date	Reference	Claims	KWOC	Drawn D
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45. Document ID: JP 57058854 A

L17: Entry 45 of 45

File: JPAB

Apr 8, 1982

PUB-NO: JP357058854A

DOCUMENT-IDENTIFIER: JP 57058854 A

TITLE: CHEWING GUM CONTAINING BIFIDUS BACTERIUM CELLS

PUBN-DATE: April 8, 1982

INVENTOR-INFORMATION:

NAME	COUNTRY
KAMIMURA, TAKUO	

ASSIGNEE-INFORMATION:

NAME	COUNTRY
LOTTE CO LTD	

APPL-NO: JP55132350

APPL-DATE: September 25, 1980

INT-CL (IPC): A23G 3/30

ABSTRACT:

PURPOSE: When chewing gum containing Bifidus bacterium cells is made, a flavor from dairy products, beans or nuts is used to prevent the death of the Bifidus by the flavor.

CONSTITUTION: As a flavor, is used a dairy product such as milk, yogurt or cheese, beans such as coffee or cocoa or nuts such as peanuts or almond and the flavor is combined with Bifidus bacterium cells, sweeteners and other additives to prepare the center powder. The resultant center powder is used to make chewing gum by the usual method.

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